



Revamped Vietnamese Rice Noodle Bowl

serves 4 as an entrée

Toasted Sesame Dressing

- ½ cup seasoned rice vinegar
- 2 tablespoon citrus juice, like orange or lime
- 1 tablespoon soy sauce or tamari
- 1 clove garlic, minced or grated
- 2 tablespoons toasted sesame oil
- 3 tablespoons olive oil

Salad:

- 6.75 ounces maifun or thin rice noodles
- A head of lettuce, chopped*
- 2 medium carrots, skinned and sliced into matchsticks
- 1 cumber, skinned and sliced into matchsticks
- 1 cup thinly sliced mint leaves
- 1 cup thinly sliced basil leaves
- 1 cup chopped cilantro leaves
- 1 cup sliced green onions
- 1/2 cup roasted, salted peanuts, finely chopped
- Crispy Shredded Tofu, optional

First make the dressing by pouring all the ingredients together in a jar and shaking that shit up. Taste and add more of whatever the fuck you think it needs. Set it aside while you make the rest of the salad.

Cook the noodles according to package directions. When they are done, drain the noodles and run them under cold water until they are cool to the touch. Set aside. While all that is going down you should get all your veggies and herbs ready.

To serve, pile a large mound of noodles in the center of each plate. Arrange the lettuce, veggies, and herbs around the mound of noodles while leaving a good amount of the noodles exposed. Drizzle the dressing on both the noodles and lightly around the vegetables and herbs and sprinkle the peanuts all over that deliciousness. Serve with lime wedges. This is super easy to prep a day or 2 ahead and just assemble when everybody is ready to get down.

Want to take it to the next level? Top it with some Crispy Shredded Tofu.

* Red leaf, butter, whatever. Just a soft, leafy lettuce. Don't overthink it.